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# **China, People's Republic of**

## **Food and Agricultural Import Regulations and Standards**

### **Fresh and Frozen Demi-Carcass Pork**

### **2002**

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#### **Report Highlights:**

**This is an UNOFFICIAL English translation of the People's Republic of China GB Standard 9959.1-2001 for Fresh and Frozen Demi-Carcass Pork and should be used as a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation of the regulation is accurate.**

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Includes PSD changes: No  
Includes Trade Matrix: No  
Unscheduled Report  
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### **Summary**

This *Standard for Fresh and Frozen Demi-Carcass Pork* was issued by the State Administration for Quality Supervision, Inspection, and Quarantine (AQSIQ) on July 20, 2001 and implemented on December 1, 2001. At this time, only items 4.4 and 4.5 are enforced. The remaining items should be considered recommended.

### **Fresh and Frozen Demi-Carcass Pork**

This is the GB 9959.1–2001 Fresh and Frozen Demi-Carcass Pork National Standard of the People's Republic of China. This standard supersedes standard GB/T 9959.1–1988 "Fresh and frozen demi-carcass pork with skin" and standard GB/T 9959.2–1988 "Fresh and frozen demi-carcass pork without skin." This revised edition includes two changes. The first is that the reference to the volatility of saline nitrite was amended from "less than or equal to 15mg per 100g" to "less than or equal to 20mg per 100g." The second change is that a moisture limit was added to this standard. This standard was proposed by the China State Economic and Trade Commission (SETC) Department of Internal Trade. This standard shall be managed by the Division of Consumer Goods Distribution of the Department of Internal Trade. The principle drafters of this standard are Li QiQing and Xue YuanLi of the China General Research Center for Meat Products.

### **Chapter One: Main Contents and Application**

The standard defines technical terminology for fresh and frozen demi-carcass pork and stipulates the technical requirements for inspection methods, inspection rules, labeling, storage, and packaging.

This standard applies to fresh and frozen demi-carcass pork processed from slaughtered hogs.

### **Chapter Two: Referenced Standards**

The clauses in the below standards, though referenced in this standard, constitute all standards at the time of publication. All standards are subject to revision and all parties that apply the standards should study the possible application of the latest editions of the following standards.

GB/T 5009.17–1996 Determination of Mercury in Food

GB/T 5009.44–1996 Analysis Method for Meat and Meat Products Hygiene Standards

GB 18394–2001 Moisture Limits for Animal or Poultry Meat

(59) Agricultural and Livestock No.113, (59) Health No.556, (59) Joint Inspection No.231, and (59) Commerce and Health Joint Inspection No.339 from the *Trial Regulation on Meat Health Inspection*

## Chapter Three: Terminology

### 3.1 Demi-Carcass Pork

Half the whole pork carcass that is cut vertically along the central vertebra line.

### 3.2 Fresh Demi-Carcass Pork

Demi-carcass pork that is cooled without refrigeration.

### 3.3 Chilled Semi-Carcass Pork

Demi-carcass pork that is chilled with refrigeration. The core temperature of hind leg muscles shall be between 0 and 4 degrees Centigrade.

### 3.4 Frozen Demi-Carcass Pork

Demi-carcass pork that is frozen. The core temperature of rear leg muscles shall be colder than minus 15 degrees Centigrade.

### 3.5 Swine Head

A swine head that is cut from the base of the ear to the jowl and severs the neck meat 6 to 7 cm from the jowl without exposing the skull.

## Chapter Four: Technical requirements

### 4.1 Raw Materials

4.1.1 Live hogs shall come from epidemic-free areas with an Inspection Certificate issued by the Animal Disease Prevention Supervisory Organization at the point of origin.

4.1.2 Breeding boars, sows, and non-market hogs shall not be used for producing fresh or frozen demi-carcass pork.

### 4.2 Processing

4.2.1 The slaughter and processing methods are as follows

Table 1

	Grade One	Grade Two	Grade Three
Bleeding	Complete bleeding.		
Head and neck meat removal	Remove "swine head", cutting off neck and jowl meat along the vertical line to the first cervical vertebra.		
Organ removal	Remove all organs, heart fat, horizontal diaphragm and diaphragm muscles, vertebra blood vessel, reproductive organs, obvious unnatural glands from non-disinfection disease at inspected sections.		
Gland removal	Remove thyroid, adrenal, and diseased lymphnode.		

Cutting in half	Cut evenly into half along central vertebra central line.	Cut into half along central vertebra line with a difference of less than 2 vertebra bones per half carcass.	Cut into half along central vertebra line with a difference of less than 3 vertebra bones per half carcass.
Hoof removal	Fore hoof cut from knuckle joint and rear hoof cut from tarsal bone joint.		
Tail removal	Cut the tail from the tail root.		
Teat removal	Remove teats (remove pigmented area and area so as to be without yellow fluid).		
Trimming	Remove black and wrinkled skin of rump and groin, aussphincte, body trauma points, internal injury points, pustules, tinea, eczema, scars, skin fucuncle, deep red spots, and surface injury points. Allowable trimmed and cut surface area is within one-fourth of each demi-carcass, trimmed and cut area for internal injury should be less than 150 square centimeters.	Remove black and wrinkled skin of rump and groin, aussphincte, body trauma points, internal injury points, pustules, tinea, eczema, scars, skin fucuncle, deep red spots, and surface injury points. Allowable trimmed and cut surface area is within one-third area of each demi-carcass, trimmed and cut area for internal injury should be less than 200 square centimeters.	Remove black and wrinkled skin of rump and groin, aussphincte, body trauma points, internal injury points, pustules, tinea, eczema, scars, skin fucuncle, deep red spots, and surface injury points. Allowable trimmed and cut surface area is within one-third area of each demi-carcass, trimmed and cut area for internal injury should be less than 250 square centimeters.
Hair removal	Remove all fine, long, and short hairs. Dense area of short hair roots (fine hair and new short hair) is less than 64 square centimeters. Total area of spotted broken hair roots should be less than 80 square centimeters.	Remove all fine, long, and short hairs. Dense area of short hair roots (fine hair and new short hair) is less than 64 square centimeters. Total area of spotted broken hair roots should be less than 100 square centimeters.	Remove all fine, long, and short hairs. Dense area of short hair roots (fine hair and new short hair) is less than 64 square centimeters. Total area of spotted broken hair roots should be less than 120 square centimeters.
Washing	Should be free from floating hairs, blood coagulum, bile, excrement and other extraneous materials.		
Others	No scalds, machine trauma points, or whole blue skins.		

#### 4.2.2 Cold processing

4.2.2.1 Chilled demi-carcass pork: the core temperature of hind leg muscles shall be between 0 to 4 degrees

Centigrade within 24 hours after slaughter.

4.2.2.2 Frozen demi-carcass pork: the core temperature of hind leg muscles shall be colder than minus 15 degrees Centigrade within 20 hours from freezing.

#### 4.3 Inspection and quarantine

The slaughter and processing of live hogs shall be in accordance with regulations, (59) Agricultural and Livestock No.113, (59) Health No.556, and (59) Joint Inspection No.231. Ante-mortem and post-mortem inspection, quarantine, and disposal methods shall be in accordance with regulation (59) Commerce and Health Joint Decree No.399.

#### 4.4 Sensory Requirements Table 1

Items	Fresh Demi-Carcass	Frozen Demi-Carcass (thawing)
Color	Glossy, bright red or dark red muscle meat. Fat color is off-white or pinkish-white.	Glossy bright red muscle meat. Fat color is off-white and free of rancid spots.
Elasticity (tissue feature)	Any pressure point recovers immediately.	Firm tissue.
Glutinous	Surface is slightly dry to slightly moist and not sticky.	Surface and section is moist and not sticky.
Flavor	Possesses the intrinsic odor of fresh pork. Hyaline broth with fat coagulation on the surface possesses intrinsic flavor.	Possesses the intrinsic odor of frozen pork. Hyaline broth with fat coagulation on the surface is without any unnatural flavor.

#### 4.5 Chemical property Table 2

Item	Reference
Volatility of saline nitrite content shall be less than or equal to XX mg per 100g:	20
Mercury (Hg) mg per kg content shall be less than or equal to:	0.05
Moisture percentage content shall be less than or equal to:	77

#### 4.6 Grading

4.6.1 Fresh and frozen demi-carcass pork is classified into Grade One, Grade Two and Grade Three. Grading criteria is based on fat thickness of a skinless fresh demi-carcass, at the point of the fat from the mid-part of the sixth and seventh ribs parallel to the spine on the sixth thoracic vertebra.

In addition to fat thickness, Grade One pork shall meet a weight requirement.

Table 3

Item		Grade One	Grade Two	Grade Three
Fat thickness in centimeters		Less than or equal to 2.0	1.0 - 2.5	Less than 1.0 or greater than 2.5
Weight of Demi-carcass in kilograms	with skin	Greater than or equal to 23 kilograms	No requirements	No requirement
	skinless	Greater than or equal to 21 kilograms		

4.6.2 After freezing, the fat layer of a fresh demi-carcass pork is allowed to contract at the following rates.

Table 4

Fat thickness in centimeters	Allowable contraction rate as a percentage
Less than 1.0	10
1.0 - 2.5	11
2.5 - 3.0	12
Greater than 3.0	13

## Chapter Five: Inspection Methods

### 5.1 Sensory inspection

5.1.1 Shape and Color: Determined by visual inspection.

5.1.2 Glutinous and elasticity (tissue features): Determined using tactile and visual inspection.

5.1.3 Flavor: Determined using sensory inspection.

5.1.4 Boiled broth: as the requirements of Item 1.2 of GB/T 5009.44-1996.

### 5.2 Chemical inspection

5.2.1 Volatility of saline nitrite shall meet the requirements of Item 2.1 in GB/T 5009.44–1996.

5.2.2 Mercury shall meet the requirement of GB/T 5009.17.

5.2.3 Moisture content shall meet the requirements of Chapter 4 in GB 18394–2001.

### 5.3 Temperature Test

#### 5.3.1 Apparatus

Thermometer: Ordinary non-mercury glass thermometer with range of minus 50 degrees Centigrade to 50

degrees Centigrade or other temperature detector.

### 5.3.2 Temperature Test Method

Using a bore with a diameter larger than the thermometer (not larger than 0.1 cm), drill into the muscle core, remove the bore, and immediately insert the non-mercury thermometer into the muscle core. Read the thermometer horizontally after 3 minutes.

## Chapter Six: Inspection Rules

### 6.1 Group/Batch

Same shipment number, same variety, and same specifications.

### 6.2 Sampling

Samples shall be taken as indicated in Table 3.

Table 3

Batch or Box Contains	Sample Size	Acceptable Number	Unacceptable Number
Less than 1200	5	0	1 or more
1201 - 35000	8	1 or fewer	2 or more
Greater than or equal to 35001	13	2 or fewer	3 or more

Two kilograms shall be removed from each sample for testing. The remainder of the sample shall be sealed for a period of three months for future reference.

### 6.3 Inspection

6.3.1.1 Each batch shall only be permitted to leave the plant after inspection and obtaining a qualification certificate.

6.3.1.2 Items for inspection include labeling, net weight, packaging, and sensory appearance.

6.3.1.3 The determination principles are indicated in Table 5.

### 6.3.2 Model Inspection

6.3.2.1 Model inspection shall occur at least once a year. Inspection shall be conducted if one or more of the following conditions exist:

- a) Equipment is changed or production is resumed after a long idle period.
- b) Large differences exist between ex-factory inspection results and the previous model inspection.
- c) State Quality Supervision organization conducts a random inspection.

6.3.2.2 Inspection items include all items indicated in 4.5 and 4.6 of this standard.

### 6.3.2.3 Justification standard

- a) Labeling, net contents, packaging and sensory appearance are the same as ex-factory inspection.

b) For other items, if one or more of the above items is unacceptable, double the quantity of the same sample batch shall be taken for further testing. Further testing result shall be used as final results.

## **Chapter Seven: Labeling, storage and transportation**

### **7.1 Labeling**

7.1.1 Seal of Veterinarian, Qualified product, and Grade shall be affixed on the rump and shoulder portions of each demi-carcass. Seals shall be clear and logical.

7.1.2 Veterinarian seal shall be round with 5.5 cm diameter, carved with the "plant name", "Veterinarian Inspected", "year, month, date" and "Hog". Grade seal is round with 4.5cm diameter and carved with "one" or "two" or "three".

7.1.3 Seal ink materials shall be from food pigments.

### **7.2 Storage**

7.2.1 Chilled demi-carcass pork shall be hung in a refrigerated room with a temperature between 0 to 1 degree and humidity between 75 to 84 percent. Each demi-carcass shall be kept a distance of 3 to 5cm apart.

7.2.2 Frozen demi-carcass pork shall be stored in a freezer with the temperature colder than minus 18 degrees Centigrade and humidity between 95 to 100 percent. The temperature difference shall vary less than 1 degree Centigrade over 24 hours.

### **7.3 Transportation**

7.3.1 Refrigerated trucks or ships that comply with hygiene requirements shall be used for transportation.

7.3.2 Rail transportation shall comply with relevant national regulations.